

NIBBLES

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PICKLES AND FERMENTS
Valdeon cheese or duck
pastrami (V option)
9

LINCOLNSHIRE PRAWN
CRUMPET
kumquat and chill sauce
9

JERUSALEM ARTICHOKE CHIPS
confit garlic
7

STARTERS / SMALL PLATES

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VEGETABLES

TEMPURA STEMS AND HERBS, Szechuan, mandarin and lime leaf vinegar (V) **9**

GRILLED CALCOT ONIONS, burnt butter and thyme (VG option) **10.5**

BAKED BEETROOTS, green tomato and Jalapeno salsa (VG) **11.5**

SPROUTING BROCCOLI, peanut sauce, furikake (VG) **11.5**

MAMMOLE ARTICHOKEs, walnut tarator, mint (VG option) **13**

BURRATA, rhubarb, honey sumac, tarragon **14.5**

CELERIAC SHAWARMA, bkeila, fermented tomato (VG option) **16**

FISH

CORNISH SARDINES, roasted chilli salsa, oregano **11**

SMOKED MUSSELS, squid, kohlrabi kimchi, peanut and chilli oil **19**

GRILLED OCTOPUS, caraway and tomato sauce, malawach bread **19.5**

MEAT

BEEF AND OFFAL KOFTA, all-spice, smashed cucumber **9**

BEEF CARPACCIO (grass fed), Mammole artichokes, za'atar, Crowdie **14.5**

BBQ NORFOLK QUAIL, lemon and jalapeño kosho **17.5**

MAIN PLATES

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SWEDE "GRATIN", freekeh pilaf, tahini crust, chopped salad (VG) **19**

JERUSALEM MIXED GRILL (meat/veg), baharat onions, pickles, pita, tahini (VG option) **23(21)**

SADDLEBACK PORK CHOP, charred hispi cabbage **24.5**

RUMP STEAK (grass fed), mushrooms, onions, rainbow chard **25**

TRANCHE OF TURBOT, spiced butter, tabbouleh **32**

GRILLED HALIBUT, smoked fish butter curry, coconut, einkorn roti (for 2 to share) **54**

SIDES

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SOURDOUGH, early harvest olive oil (VG) **4** / PITA, tahini (VG) **4.5**

WINTER LEAF SALAD, Aleppo and honey dressing (VG option) **6**

HAY SMOKED PINK FIR POTATOES, crème fraiche (VG option) **7**

20% VAT is included

A discretionary 12.5% service charge is added to all bills - this is shared by everyone here at ROVI who contributed during your visit